Dark Chocolate Coconut Bites

Ingredients
Coconut Ball
2 cups unsweetened coconut flakes
4 tablespoons honey or maple syrup
5 tablespoons coconut oil
1 teaspoon vanilla
Almonds (optional)

Makes 18 coconut bites
Total time: 45 minutes

Chocolate Coating
4 ounces dark chocolate for melting (i.e. chocolate chips)
1 tsp coconut oil

Preparation
Pulse the coconut in a blender or food processor until the texture becomes like thick flour. Transfer to a bowl and add the honey or maple syrup, coconut oil, and vanilla. Stir until a thick paste forms.

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Using your hands, squeeze the mixture into about 18 small balls. I found it easier if I used a teaspoon to form the ball (Don't forget to add almond in this step if you want them). Place the coconut balls in the refrigerator for about 30 minutes or until firm. You will see a white ring of solidified coconut at the base of each ball.

Combine chocolate and coconut oil and melt slowly and gently until smooth and spreadable.

Lay out a sheet of wax paper. Using two forks, roll each coconut ball in the chocolate until completely covered. Scoop the ball out with the fork and let the extra chocolate drip off the fork. Gently nudge the chocolate covered ball onto wax paper and chill until the chocolate has hardened. Store in the refrigerator

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